



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

ROBERT PYLES  
BETTY PYLES  
MCDONALD'S  
8100 W BROWN DEER RD  
MILWAUKEE, WI

8/10/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-304.11	1. The ice machine in back has mold in it and the ice scoop handle is in the ice. Keep handle out of ice and clean ice machine as needed to maintain clean. 2. The tomato slicer has dried tomato bits on it. Clean daily or after use. 3, Dirty tongs over the vegetable prep sink. Remove the utensil rack from over the veg prep sink. Utensils can become contaminated when washing dirty vegetables. 4. The drive thru soda dispenser is moldy. Clean and sanitize daily. 5. The clean drainboard of the dishwasher was full of dirty dishes. The left drainboard is for clean dishes only. 6. The left customer soda ice chute has pink slime mold in it. Clean and maintain. Food equipment must be clean and sanitized before used with food. Repeat.	8/10/2015
4-501.114	Sanitizer buckets had 0ppm quat or chlorine. Either use 100ppm chlorine or 200ppm quaternary ammonia.	8/10/2015
Improper Hold		
3-501.17	Undated onions and fried onions in the cooler by the salad area and the milk, creamer bags and frappe base at the service counter. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	8/10/2015



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**Personal Hygiene**

6-301.11	No handsoap by the griddle handsink. Make sure all handsinks are supplied with soap.	8/10/2015
6-301.12	No paper towels at the handsink by the griddle. Provide single service toweling for all handsinks.	8/10/2015

**CDC Risk Violation(s):** 5

**Good Retail Practice Violations(s)**

<b>Code Number</b>	<b>Description of Violation</b>	<b>Correct By</b>
4-501.11	The drive thru cooler with the milk bags in it has standing water. Clean cooler and repair condenser. Repeat code.	8/24/2015
5-103.11	1. The hot water runs sporadically at the warewashing handsink. This handsink needs hot water at all times.  2. Clean the aerator at the griddle handsink so that there is adequate water pressure at the hot and cold faucets. Provide an adequate water supply.	8/24/2015
5-202.11	1. The trap under the left customer soda counter is leaking and water/soda to pool. Repair trap.  2. The dishwasher is leaking water onto the floor. Repair leak or splash source so that water does not pool.	8/24/2015
6-501.111	House and fruit flies present. Provide effective pest control methods to eliminate pests.	8/24/2015

**Good Practice Violation(s):** 4

**Total Violations:** 9

**Notes:**

FDL ok  
CFM's ok

On 8/10/2015, I served these orders upon ROBERT PYLES  
BETTY PYLES by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature